

M.E.S ASMABI COLLEGE, P.VEMBALLUR

GRAMIKA 2020

DEPARTMENT OF VOCATIONAL STUDIES FISH PROCESSING TECHNOLOGY TRAINING PROGRAMME ON VALUE ADDED SEAFOOD PRODUCTS S.N. PURAM GRAMA PANCHAYAT ON 06/02/2020

REPORT:

As GRAMIKA is a social commitment programme conducted by M.E.S Asmabi College every year, the Department of Vocational Studies Fish Processing Technology, proposed for a theme of imparting training to 20 numbers of Kudumbasree members of S.N Puram GramaPanchayat on **“VALUE ADDED SEAFOOD PRODUCTS”**. Through the programme, we aimed at empowering the women trainees to start a self-help group and make our theme as a profit venture for their lives.

The programme was officially inaugurated by Mrs.Sauda Nasser (the president, S.N. Puram Grama panchayat), Mr. Ramadas (Panchayat Secretary) Mr. M.S. Mohanan (Vice President), Mrs. Shimji Ajithan (Panchayat Ward Member), Mr. T.P.Prasoon (Nodal Officer, Dept. of Vocational studies) felicitated the programme. Dr. Kesavan (Head of the Aquaculture Department), addressed the programme and delivered very interesting and helpful talk on our natural fishery resources, its utilization and the scope of value addition in seafood products.

The programme was conducted in two sessions. In the morning session, covered the theoretical idea of the programme and products by providing a platform of discussion and interaction of trainees and trainers by which our students also got awareness on the different scheme of Government for promoting small scale industries. The afternoon session was more motivating with the creative outputs of the students. The students themselves split into six groups and each group were prepared enough to present their recipe.

The programme made successful with the wholesome involvement of our IVth Semester students who were handled the practical session of the programme under the guidance of teaching faculties of the Department. 15 students from the IInd Semester attended the programme on interest and supported for the success of the programme. 17 members from different Kudumbasree units attended the whole day session with very much interest and enthusiasm. Each group of students made the cookery session very fruitful by the professional way of presentation of their products. Six products were presented in the session with recipe, verbal and visual explanation.

The products presented were:

1. Fish Cutlet
2. Crab ball

3. Fish Pickle
4. prawn Shawarma
5. Fish Mixture
6. Fish Finger

Trainees were noted down the recipe and procedure for the preparation. The programme was very effective with the comments and interactions of the participants. All the staff from the Panchayat office along with our trainees tasted each product and commented positively. The vice president of the panchayat was very happy to invite many such training programme ideas further from our side for their different units, which inspired our students very much.

It was entirely a new experience for the trainees and all were very much satisfied at the end of the programme. They were interested to share some kitchen tips and tricks with our students that could help them in future.

We were thankful to Mr. M.S. Mohanan, who has done all the arrangements of the training facility. He also offered a chance for our students to attend an event conducted by State Government for their Panchayat. The Secretary of the Panchayat provided individual certificate for the participants and for the teaching staff who organized the programme.





Prepared by:

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